



COAL

Christmas

2 COURSES £21.95 / 3 COURSES £24.95

CANAPES - £5pp

Add glass of fizz on arrival - additional £5pp

Spiced pumpkin & macaroni cheese bites (v)
Truffle & pecorino nut mix (gf option)
Grilled chicken tenders with Caesar dressing

STARTERS

Cumin spiced parsnip soup with fresh baguette (v) (gf option)
Chicken liver parfait, spiced cranberry & melba toast (gf option)
Spiced pumpkin salad, pecan, aged balsamic & seeds (v) (vg) (gf)
Smoked salmon, creme fraiche, winter leaves & blinis (gf option)
Tempura sriracha tiger prawns with sweet chilli dip

MAINS

Festive Roast Dinner; roast turkey, chestnut stuffing, pig's in blankets, roasties, brussels & gravy (gf option)
Roast cod, crushed root vegetables, braised kale & chestnuts (gf)
Hereford beef rump (8oz), fries, grilled portobello mushroom & peppercorn sauce (gf)
Stone baked Mediterranean vegetable skillet, grilled halloumi, dried apricots & oregano (v) (vegan option)

DESSERTS

Christmas pudding & brandy sauce (v)
Chocolate fondant & raspberry sorbet (gf) (v)
Apple tart tatin, blackberries & vanilla ice cream (v)
Selection of sorbets (vg)
Cheese selection; Cheddar, Stilton, Camembert, chutney & crackers
Amaretti biscuit at end of meal

(v) vegetarian (vg) vegan (gf) gluten free

ALLEGERNS

We prepare food in our kitchens where nuts, gluten & other allergens are present. We cannot guarantee that our food is free from any allergens including nuts. Full allergen information is available. If you have a food allergy or dietary request please let us know before ordering.

SERVICE CHARGE

10% is added to your bill. All tips are distributed 100% to the team preparing & serving your meal. U.K. hospitality depends on tips & your generosity is much appreciated.